GARDA D.O.C.

Merlot

CANTINA GOZZI

DAL 1920



Vintage: 2019

Alcohol content: 13%

Vineyard: on the Garda morainic hills, in Monzambano, a few km at the south of Garda Lake. The ground is pebbly, clayish and calcareous

Training system

n guyot, with a production of 100q/ha

Harvest: manual, september

Vinification: in stainless steel tanks with 8-10 days maceration on the skins

**Refinement:** in stainless steel tanks for 8 months minimum

Color: bright ruby red

Aroma: rich and elegant bouquet, mostly reminding of red fruits and berries

Flavour: dry and delicate. Good body and soft tannin, well balanced with the fresh notes

**Food pairings:** appetizers, white and red meat, spicy food, boiled fish

Best served: 14-16°C in large glasses